## **Cookbook for Fall Creek Elementary**

**Created by HPS Menu Planner** 

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## Pancake with Sausage

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-40135
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MINI CONFET 72-3.03Z EGGO	1 Package		395303
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	1.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving				
Calories		280.00		
Fat		11.00g		
SaturatedFa	at	2.00g		
Trans Fat		0.00g		
Cholesterol		30.00mg		
Sodium		90.00mg		
Carbohydra	ites	36.00g		
Fiber		0.00g		
Sugar		0.00g		
Protein		10.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.36mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **ASSORTED NUTRIGRAIN BARS**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41459
School:	Brooks School Elementary		

## Ingredients

Description Measurement Prep Instructions DistPart #

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving			
Meat	0.000		
Grain	0.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.000		
OtherVeg	0.000		
Legumes	0.000		
Starch	0.000		

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Strawberry Nutrigrain Bar**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41374

## Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 BAR STRAWB WGRAIN 96CT NUTRIGRAIN
 1 Each
 209761

## **Preparation Instructions**

No Preparation Instructions available.

<b>l</b> leat	0.000
Grain	1.000
uit	0.000
reenVeg	0.000
edVeg	0.000
therVeg	0.000
egumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<u> </u>	2017111g 2120: 1:00 Edoi1				
<b>Amount Pe</b>	r Serving				
Calories		150.00			
Fat		3.50g			
SaturatedF	at	0.50g			
Trans Fat		0.00g			
Cholestero	I	0.00mg			
Sodium		150.00mg			
Carbohydra	ates	30.00g			
Fiber		3.00g			
Sugar		14.00g			
Protein		2.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	140.00mg	Iron	1.90mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Apple Cinnamon Nutrigrain Bar**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41373

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR APPLE CINN WGRAIN 96CT NUTRIGRAIN	1 Each		209741

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		150.00	
Fat		3.50g	
SaturatedF	at	0.50g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		135.00mg	
Carbohydra	ates	30.00g	
Fiber		3.00g	
Sugar		14.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	140.00mg	Iron	1.90mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Blueberry Nutrigrain Bar**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41372

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BLUEB WGRAIN 96-1.55Z NUTRIGRAIN	1 Each		498170

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		150.00	
Fat		3.50g	
SaturatedF	at	0.50g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		135.00mg	
Carbohydra	ates	30.00g	
Fiber		3.00g	
Sugar		14.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	140.00mg	Iron	1.90mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Chicken Nuggets 10 pc**

Servings:	1.00	Category:	Entree
Serving Size:	10.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40105

#### Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5
 10 Each
 CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen chunks on a parchment lined baking sheet and heat for 6-8 minutes.
 394053

#### **Preparation Instructions**

Meal Components (SLF)

No Preparation Instructions available.

Amount Per Serving	(0)
Meat	2.000
Grain	1.000

IVICAL	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 10.00 Piece

Amount Pe	r Serving		
Calories		257.14	
Fat		12.86g	
SaturatedFa	at	2.14g	
Trans Fat		0.00g	
Cholesterol		57.14mg	
Sodium		485.71mg	
Carbohydrates		14.29g	
Fiber		1.43g	
Sugar		0.00g	
Protein		22.86g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.43mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Impossible Burger**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40170
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURGER PLNTBSD 2.78Z 2-28CT IMPBRGR	1 Each		330497
CHEESE AMER 160CT SLCD R/F R/SOD 6-5	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	189071
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	2.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		415.00	
Fat		18.00g	
SaturatedF	at	9.25g	
Trans Fat		0.00g	
Cholestero	I	7.50mg	
Sodium		705.00mg	
Carbohydra	ates	35.00g	
Fiber		5.00g	
Sugar		4.00g	
Protein		27.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	104.50mg	Iron	8.00mg
Fiber Sugar Protein Vitamin A	0.00IU	5.00g 4.00g 27.50g <b>Vitamin C</b>	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

## **Turkey Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40164
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	3 Ounce		689541
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	2.000	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Calories		277.76	
Fat		7.53g	
SaturatedFa	at	3.02g	
Trans Fat		0.00g	
Cholestero		53.88mg	
Sodium		920.52mg	
Carbohydra	ates	26.00g	
Fiber		2.00g	
Sugar		3.50g	
Protein		26.62g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	87.50mg	Iron	8.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

## **Chef Salad**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40175
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST DCD 2-5	1 Ounce		451300
TURKEY HAM DCD 2-5 JENNO	1 Ounce	READY_TO_EAT Fully Cooked - Ready To Eat This product is fully cooked and is "Ready To Eat".	202150
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon	READY_TO_EAT Preshredded. Use cold or melted	150250
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
TOMATO ROMA DCD 3/8 2-5 RSS	1 Ounce		786543
PEPPERS GREEN LRG 5 MRKN	1 Slice		592315
EGG HARD CKD PLD DRY PK 12- 12CT PAP	1/2 Each		853800

## **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	2.180
Grain	0.000
Fruit	0.000
GreenVeg	0.500
RedVeg	0.300
OtherVeg	0.130
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		127.44	
Fat		6.04g	
SaturatedF	at	2.72g	
Trans Fat		0.00g	
Cholestero		115.99mg	
Sodium		342.35mg	
Carbohydra	ates	5.39g	
Fiber		1.65g	
Sugar		2.67g	
Protein		13.32g	
Vitamin A	68.91IU	Vitamin C	15.64mg
Calcium	82.11mg	Iron	2.46mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## Pizza Pack

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40165
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD W/GRAIN 4 192-1Z RICH	2 Each	THAW  1. Keep product frozen at 0°F or below until ready to use. 2. Defrost and store thawed flatbread at room temperature. 1. Each "sheet" has four 1 oz., 4" Whole Grain Sliders. 2. Simply snap at the seams to break apart. 3. That's it! Use the product for slider buns, mini pizzas, tacos. The connector can be used for whole grain rich croutons for salad!	959048
PEPPERONI TKY SLCD 15/Z 8-2.25 JENNO	15 Slice		276662
CHEESE MOZZ SHRD 4-5 LOL	1/8 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	677721

## **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	1.656
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
Calories	359.07
Fat	13.23g
SaturatedFat	3.52g
Trans Fat	0.00g
Cholesterol	53.25mg
Sodium	1179.05mg
Carbohydrates	38.79g
Fiber	2.00g
Sugar	9.66g
Protein	21.87g
Vitamin A 0.20IU	Vitamin C 0.06mg
Calcium 162.87mg	Iron 2.86mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Carrots**

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40414
School:	Hamilton Southeastern High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL PETITE 4-5 RSS	2 1/2 Ounce		768146

## **Preparation Instructions**

Steam carrots, no lid, until it reaches and internal temperature of at least 155 F. Serve 4oz scoop of cooked carrots.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.500	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Amount Per Serving	
Calories	28.89
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	48.89mg
Carbohydrates	6.67g
Fiber	2 22a

3.33g

0.56g

Iron

**Vitamin C** 

0.00mg

0.00mg

#### **Nutrition - Per 100g**

**Nutrition Facts**Servings Per Recipe: 1.00
Serving Size: 1.00 Serving

Sugar

**Protein** 

Vitamin A

Calcium

No 100g Conversion Available

0.00IU

22.22mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Veggie Pack Celery / Tomatoes**

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40154
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	1/4 Cup		781592
TOMATO CHERRY 10 MRKN	1/4 Cup		169275

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.250	
OtherVeg	0.250	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		14.25	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		41.75mg	
Carbohydra	ates	3.00g	
Fiber		1.50g	
Sugar		2.00g	
Protein		0.75g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.50mg	Iron	0.09mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## Roll

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40081

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Whole Grain Rich Clustered Pan Rolls	1 roll	BAKE Toast to desired color	3920

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		80.00	
Fat		1.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		135.00mg	
Carbohydra	ntes	15.00g	
Fiber		0.00g	
Sugar		2.00g	
Protein		3.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## Egg, Cheese & Pretzel Bento Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-43143
School:	Riverside Intermediate		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	READY_TO_EAT Ready to eat.	786580
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	READY_TO_EAT Ready to Eat	893711
CRACKER PRESIDENTS SMART 120-1Z	1 Ounce		159381

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	2.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<u> </u>			
Amount Pe	r Serving		
Calories		350.00	
Fat		16.00g	
SaturatedF	at	5.50g	
Trans Fat		0.00g	
Cholestero	ı	190.00mg	
Sodium		520.00mg	
Carbohydra	ates	41.00g	
Fiber		4.00g	
Sugar		9.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	255.00mg	Iron	2.80mg
	·	·	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

## Mini Bagel & Strawberry Cream Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-40569
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL MINI STRAWB CRM CHS IW 72-2.43Z	1 Each	HEAT_AND_SERVE Heat and serve, warm and serve in warming unit or thaw and serve. See the package for full instructions READY_TO_EAT Heat frozen Bagels in ovenable pouch. Preheat oven to 350 degrees F. Place pouches flat on a baking sheet. Heat in a Convection Oven 8-9 minutes. Heat in a Conventional Oven 13-14 minutes. DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type of load. Consume within 6 hours of preparing THAW AND SERVE: Thaw at room temperature for 120 minutes prior to serving. WARMING UNIT: Preheat Warming Unit to 150 degrees F. Heat for 105 minutes.	401034

## Preparation Instructions

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		230.00	
Fat		6.00g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		190.00mg	
Carbohydra	ites	42.00g	
Fiber		2.00g	
Sugar		13.00g	
Protein		6.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.60mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## Mini Bagel & Cinnamon Cream Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-40570
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL MINI CINN CRMY CHS IW 72- 2.43Z	1 Each	HEAT_AND_SERVE Heat & Serve: Heat frozen Bagels in ovenable pouch Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat per chart below: Convection Oven   8-9 minutes* Conventional Oven   13-14 minutes*   Consume within 6 hours of preparing *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. · Warming Unit: Preheat Warming Unit to 150°F. Heat for 105 minutes. · Microwave: Place one pouch in microwave and heat on HIGH for 30-40 seconds. LET STAND one minute before removing from microwave. CAUTION: Pouch and product can be very hot! Use caution when handling and eating. Thaw & Serve: Thaw at room temperature for 120 minutes prior to serving. READY_TO_EAT Heat frozen Bagels in ovenable pouch. Preheat oven to 350 degrees F. Place pouches flat on a baking sheet. Heat in a Convection Oven 8-9 minutes. Heat in a Conventional Oven 13-14 minutes. DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type of load. Consume within 6 hours of preparing THAW AND SERVE: Thaw at room temperature for 120 minutes prior to serving. WARMING UNIT: Preheat Warming Unit to 150 degrees F. Heat for 105 minutes.	401042

## **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving			
Calories		230.00	
Fat		6.00g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	
Cholesterol		10.00mg	
Sodium		190.00mg	
Carbohydrates		42.00g	
Fiber		2.00g	
Sugar		13.00g	
Protein		6.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.60mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **ASSORTED CEREAL**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41457
School:	Brooks School Elementary		

## Ingredients

Description Measurement Prep Instructions DistPart #

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Serving Size. 1.00 Lacit			
Amount Per Serving			
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Orange**

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40525
School:	Hamilton Southeastern High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each		198021

## **Preparation Instructions**

No Preparation Instructions available.

Meat	0.000
Frain	0.000
ruit	0.500
GreenVeg	0.000
ledVeg	0.000
OtherVeg	0.000
-egumes	0.000
Starch	0.000

#### Servings Per Recipe: 1.00 Serving Size: 1.00 Each **Amount Per Serving Calories** 44.10 Fat 0.25g SaturatedFat 0.05g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 0.00mg **Carbohydrates** 10.50g **Fiber** 2.25g 0.00g Sugar **Protein** 0.95g Vitamin A 207.00IU Vitamin C 43.65mg

Iron

0.08mg

#### **Nutrition - Per 100g**

Calcium

**Nutrition Facts** 

No 100g Conversion Available

36.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Cheerios Cereal**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41382

## Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CEREAL CHEERIOS WGRAIN BWL 96CT GENM
 1 Each
 READY\_TO\_EAT Ready to eat
 264702

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		100.00	
Fat		2.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		140.00mg	
Carbohydra	ates	21.00g	
Fiber		3.00g	
Sugar		1.00g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	9.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Cinnamon Toast Crunch Cereal**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41379

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	READY_TO_EAT Ready To Eat	365790

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		100.00	
Fat		2.50g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		160.00mg	
Carbohydra	ates	22.00g	
Fiber		4.00g	
Sugar		6.00g	
Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	1.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Froot Loops Cereal**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41378

## Ingredients

Description Measurement Prep Instructions DistPart #

CEREAL FROOT LOOPS R/S BWL 96-1Z KELL 1 Each 283620

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per	r Serving		
Calories		100.00	
Fat		0.50g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		170.00mg	
Carbohydra	ites	24.00g	
Fiber		2.00g	
Sugar		8.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Rice Chex Cereal**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41381

## Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CEREAL RICE CHEX WGRAIN BWL 96CT GENM
 1 Package
 READY\_TO\_EAT Ready to Eat
 268711

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		109.20	
Fat		0.60g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		229.60mg	
Carbohydra	ates	24.00g	
Fiber		1.10g	
Sugar		2.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	92.40mg	Iron	8.82mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Walking Tacos**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40253
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Ounce	BOIL KEEP FROZEN. Place sealed bag in a steamer or in boiling water. Heat approximately 45 minutes or until product reaches serving temperature.	722330
CHIP TORTL TOP N GO WGRAIN 44-1.4Z	1 Package	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy	818222
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	2 Ounce	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110

## **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	3.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.150
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		415.70	
Fat		21.33g	
SaturatedF	at	8.49g	
Trans Fat		0.01g	
Cholestero	I	62.12mg	
Sodium		880.41mg	
Carbohydra	ates	33.73g	
Fiber		4.99g	
Sugar		1.89g	
Protein		22.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	250.00mg	Iron	0.60mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

## **Vegetarian Baked Beans**

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-39660
School:	Brooks School Elementary		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED VEGTAR 6-10 BUSH	1/2 Cup		570710

#### **Preparation Instructions**

Place beans in hotel pan and heat in Combi steamer, uncovered, until reaching a minimum temperature of 165F. CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 DEGREES F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg 0.000		
Legumes	0.500	
Starch	0.000	

# Servings Per Recipe: 1.00 Serving Size: 4.00 Ounce Amount Per Serving Calories 150.00 Fat 0.00g SaturatedFat 0.00g

**Nutrition Facts** 

SaturatedFat **Trans Fat** 0.00g Cholesterol 0.00mg **Sodium** 550.00mg **Carbohydrates** 30.00g Fiber 5.00g Sugar 12.00g **Protein** 7.00g Vitamin A 0.00IU Vitamin C 0.00mg Calcium 50.00mg Iron 1.90mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g			
Calories		132.28	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		485.02mg	
Carbohydra	ates	26.46g	
Fiber		4.41g	
Sugar		10.58g	
Protein		6.17g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.09mg	Iron	1.68mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Mixed Green Salad**

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39544
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE 3 REVFRM	1 Cup		583371
CUCUMBER SELECT 6CT MRKN	1/8 Slice		592323
TOMATO GRAPE SWT 10 MRKN	3 Each		129631

## **Preparation Instructions**

Combine all ingredients.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.500	
RedVeg	0.200	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Serving		
	6.14	
	0.08g	
	0.02g	
	0.00g	
	0.00mg	
	1.70mg	
es	1.33g	
	0.41g	
	0.95g	
	0.30g	
281.58IU	Vitamin C	4.64mg
3.44mg	Iron	0.09mg
	es 281.58IU 3.44mg	6.14 0.08g 0.02g 0.00g 0.00mg 1.70mg 1.33g 0.41g 0.95g 0.30g Vitamin C

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

# Veggie Pack red pepper / broccoli

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39712

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS RED DOMESTIC 23 MRKN	1/4 Cup		560715
BROCCOLI CRWN ICELESS 20 MRKN	1/4 Cup		704547

### **Preparation Instructions**

Slice Red Peppers and cut Broccoli into bitesize pieces. Combine in a baggie.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41 DEGREES F

Meal Components	(SLE)
Amount Per Serving	
Maria	0.004

Amount i el Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.250
RedVeg	0.250
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

oci virig oiz	c. 1.00 Lacii		
Amount Pe	er Serving		
Calories		17.23	
Fat		0.13g	
SaturatedF	at	0.03g	
Trans Fat		0.00g	
Cholestero	ol	0.00mg	
Sodium		8.20mg	
Carbohydr	ates	4.00g	
Fiber		1.00g	
Sugar		2.00g	
Protein		0.95g	
Vitamin A	1141.67IU	Vitamin C	78.43mg
Calcium	13.75mg	Iron	0.32mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Canned Pineapple**

Servings:	1.00	Category:	Fruit
Serving Size:	4.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40535
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS IN JCE 6-10 DOLE	1/2 Cup	READY_TO_EAT Ready to Eat	509221

### **Preparation Instructions**

No Preparation Instructions available.

Meat	0.000
Frain	0.000
ruit	0.500
GreenVeg	0.000
ledVeg	0.000
OtherVeg	0.000
-egumes	0.000
Starch	0.000

#### Servings Per Recipe: 1.00 Serving Size: 4.00 Ounce **Amount Per Serving Calories** 70.00 Fat 0.00g SaturatedFat 0.00g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 0.00mg **Carbohydrates** 16.00g **Fiber** 1.00g 15.00g Sugar **Protein** 1.00g Vitamin A Vitamin C 0.00IU 0.00mg

**Nutrition Facts** 

**Calcium** 

Iron

0.40mg

0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g				
Calories		61.73		
Fat		0.00g		
SaturatedF	at	0.00g		
<b>Trans Fat</b>		0.00g		
Cholestero		0.00mg		
Sodium		0.00mg		
Carbohydra	ates	14.11g		
Fiber		0.88g		
Sugar		13.23g		
Protein		0.88g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.35mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

# Egg, Cheese & Pretzel Bento Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40169
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	READY_TO_EAT Ready to eat.	786580
EGG HARD CKD PLD DRY PK 12-12CT PAP	1 Each		853800
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	READY_TO_EAT Ready to Eat	893711
CRACKER PRESIDENTS SMART 120-1Z	1 Ounce		159381

## **Preparation Instructions**

No Preparation Instructions available.

leat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
_egumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

	3. 1.00 Laci		
<b>Amount Pe</b>	r Serving		
Calories		350.00	
Fat		16.00g	
SaturatedF	at	5.50g	
Trans Fat		0.00g	
Cholestero	I	190.00mg	
Sodium		520.00mg	
Carbohydra	ates	41.00g	
Fiber		4.00g	
Sugar		9.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	255.00mg	Iron	2.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

# **Breakfast Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-40136
School:	Brooks School Elementary		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG SCRMBD PTY RND GRLLD 144-1Z PAP	1 Each		208990
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260

# **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	2.250
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		280.00	
Fat		13.50g	
SaturatedF	at	4.50g	
Trans Fat		0.00g	
Cholestero	I	117.50mg	
Sodium		675.00mg	
Carbohydra	ates	23.00g	
Fiber		1.00g	
Sugar		1.50g	
Protein		18.00g	
Vitamin A	32.73IU	Vitamin C	0.01mg
Calcium	186.50mg	Iron	1.96mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

# **UBER**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-41462

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROUND BKFST UBR 140-2.5Z RICH	1 Each	BAKE HANDLING INSTRUCTIONS: 1. KEEP FROZEN AT 0°F (-18°C) UNTIL READY TO USE. DO NOT CONSUME RAW DOUGH. USE SAFE FOOD HANDLING PROCEDURES. 2. PAN FROZEN DOUGH 3 X 4 ON LINED SHEET PAN. 3. BAKE FROZEN DOUGH UNTIL EDGES ARE GOLDEN BROWN: FOR BEST RESULTS: BAKE IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 12 - 14 MINUTES. CAN ALSO BE BAKED IN CONVECTION OVEN AT 350°F (175°C), 10 - 12 MINUTES, RACK OVEN AT 350°F (175°C), 10 - 12 MINUTES OR CONVENTIONAL OVEN AT 350°F (175°C) (MIDDLE RACK), FOR 14 - 16 MINUTES. FOR SQUARE SHAPED PRODUCT: PAN FROZEN DOUGH 6 X 8 ON LINED SHEET PAN. BAKE FROZEN DOUGH IN CONVECTION OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES OR RACK OVEN AT 300°F (150°C), FOR APPROXIMATELY 20 - 22 MINUTES. 4. REMOVE FROM OVEN AND COOL ON SHEET PAN.	794230

# **Preparation Instructions**

No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		244.40	
Fat		6.40g	
SaturatedF	at	2.00g	
Trans Fat		0.05g	
Cholestero		7.00mg	
Sodium		201.30mg	
Carbohydra	ates	42.00g	
Fiber		6.50g	
Sugar		16.00g	
Protein		4.80g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.36mg	Iron	1.54mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

# **Sliced Apples**

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40522
School:	Hamilton Southeastern High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE FRSH SLCD 4-3	1/2 Cup		792382
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE READY_TO_EAT	473171

### **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### Servings Per Recipe: 1.00 Serving Size: 1.00 Serving **Amount Per Serving Calories** 96.00 Fat 0.00g SaturatedFat 0.00g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 0.00mg **Carbohydrates** 25.00g **Fiber** 5.00g 19.00g Sugar **Protein** 0.00g Vitamin A 100.00IU Vitamin C 24.80mg **Calcium** Iron 20.00mg 0.36mg

**Nutrition Facts** 

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

## **Breaded Chicken Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40254
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	558061
4" Wg Rich Hamburger Bun	1 bun	BAKE Toast if desired	3474

## **Preparation Instructions**

No Preparation Instructions available.

<b>l</b> leat	2.000
Grain	3.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
egumes.	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Serving Size	serving size. 1.00 serving		
Amount Pe	r Serving		
Calories		380.00	
Fat		15.00g	
SaturatedF	at	2.50g	
Trans Fat		0.00g	
Cholestero	l	25.00mg	
Sodium		690.00mg	
Carbohydra	ates	40.00g	
Fiber		5.00g	
Sugar		4.00g	
Protein		19.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	41.00mg	Iron	10.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

### **Sweet Potato Fries**

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41463
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT POT DP GROOVE 7/16 6-2.5	4 Ounce	DEEP_FRY FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 4 TO 2 3 4 MINUTES.	628100

# **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.500
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 4.00 Ounce

Amount Per Serving				
Calories		213.33		
Fat		8.00g		
SaturatedFa	at	1.33g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		320.00mg		
Carbohydrates		32.00g		
Fiber		1.33g		
Sugar		9.33g		
Protein		1.33g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	40.00mg	Iron	0.67mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g			
	188.13		
	7.05g		
at	1.18g		
	0.00g		
	0.00mg		
	282.19mg		
Carbohydrates			
	1.18g		
	8.23g		
	1.18g		
0.00IU	Vitamin C	0.00mg	
35.27mg	Iron	0.59mg	
	at I Ates 0.00IU	188.13 7.05g at 1.18g 0.00g 0.00mg 282.19mg 282.2g 1.18g 8.23g 1.18g 0.00IU Vitamin C	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

# Veggie Pack Broccoli Cauliflower

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40145
School:	Brooks School Elementary		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CRWN ICELESS 20 MRKN	1/4 Cup		704547
CAULIFLOWER REG CUT 2-3 RSS	1/4 Cup		732494

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.250	
RedVeg	0.000	
OtherVeg	0.250	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories		13.98	
Fat		0.13g	
SaturatedF	at	0.08g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		15.00mg	
Carbohydra	ates	2.50g	
Fiber		1.10g	
Sugar		1.00g	
Protein		1.15g	
Vitamin A	141.73IU	Vitamin C	32.34mg
Calcium	16.19mg	Iron	0.27mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### **Strawberries**

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40528
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY WHL IQF 4-5 GCHC	1/2 Cup		244630

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

coming characteristing				
Amount Per Serving				
Calories		22.50		
Fat		0.00g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		0.00mg		
Carbohydra	ates	5.50g		
Fiber		1.50g		
Sugar		3.50g		
Protein		0.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	11.00mg	Iron	0.50mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

# **Strawberry Chocolate Chip Overnight Oats**

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-42638

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
OATS HEARTY KETTLE HOT 12- 47Z QUAK	2 Quart 1 Pint (10 Cup)		467278
MILK WHT FF 4-1GAL RGNLBRND	1 Quart 3/4 Cup (4 3/4 Cup)		557862
SUGAR BROWN LT 12-2 P/L	6 Fluid Ounce 1/2 Tablespoon (12 1/2 Tablespoon)		860311
YOGURT VAN L/F 6-32Z DANN	3 Quart 1 Pint 1/2 Cup (14 1/2 Cup)		541966
CHOC CHIPS SMISWT 1000/ 4-4 GCHC	1 Pound 9 Ounce (25 Ounce)		874523
Strawberries, Diced, Cups, Frozen	3 Quart 1/2 Cup (12 1/2 Cup)	THAW Thaw under refrigeration prior to serving.	100256

### **Preparation Instructions**

Make day before serving.

In a full size steam table pan, combine oats & brown sugar for a 25 serving batch.

Add milk and yogurt and stir to fully combine.

Cover tightly and hold oats base in refrigerator overnight.

Portion 1 cup of the oats base into #747943 plastic cup.

Layer 1 oz of the chocolate chips and top with .5 cup fruit

Place lid on top of the cup and store in refrigerator until serving.

Overnight oats base can be held for up to 3 days in refrigerator in an airtight container. Once topped for service, use within 24 hrs.

### **Meal Components (SLE)**

Amount Per Serving

Meat	1.500
Grain	1.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 25.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		354.33	
Fat		3.97g	
SaturatedF	at	1.58g	
Trans Fat		0.00g	
Cholestero	l	8.68mg	
Sodium		101.75mg	
Carbohydra	ates	70.21g	
Fiber		5.20g	
Sugar		42.84g	
Protein		10.99g	
Vitamin A	94.96IU	Vitamin C	0.00mg
Calcium	281.06mg	Iron	1.29mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **ASSORTED CEREAL BARS**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41460
School:	Brooks School Elementary		

### Ingredients

Description Measurement Prep Instructions DistPart #

### **Preparation Instructions**

No Preparation Instructions available.

Meat         0.000           Grain         0.000           Fruit         0.000           GreenVeg         0.000           RedVeg         0.000           OtherVeg         0.000           Legumes         0.000           Starch         0.000	Meal Components (SLE) Amount Per Serving		
Fruit         0.000           GreenVeg         0.000           RedVeg         0.000           OtherVeg         0.000           Legumes         0.000	Meat	0.000	
GreenVeg         0.000           RedVeg         0.000           OtherVeg         0.000           Legumes         0.000	Grain	0.000	
RedVeg         0.000           OtherVeg         0.000           Legumes         0.000	Fruit	0.000	
OtherVeg         0.000           Legumes         0.000	GreenVeg	0.000	
Legumes 0.000	RedVeg	0.000	
	OtherVeg	0.000	
<b>Starch</b> 0.000	Legumes	0.000	
	Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### **Golden Grahams Bar**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41383

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL GLDN GRHM WGRAIN 96- 1.42Z	1 Each	READY_TO_EAT Ready to Eat	265921

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		150.00	
Fat		3.50g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		115.00mg	
Carbohydra	ates	30.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	250.00mg	Iron	1.30mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Strawberry Cheerios Bar**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41384

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CHEERIO WGRAIN IW 96- 1.42Z	1 Each	READY_TO_EAT Ready to eat	265931

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		160.00	
Fat		3.50g	
SaturatedF	at	0.50g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		95.00mg	
Carbohydra	ates	30.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	250.00mg	Iron	4.30mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

## **Cinnamon Toast Bar**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41386

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 Each	READY_TO_EAT Ready to Eat	265891

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		160.00	
Fat		3.50g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		120.00mg	
Carbohydra	ates	30.00g	
Fiber		3.00g	
Sugar		8.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	230.00mg	Iron	1.70mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### Cocoa Puffs Bar

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41389

### Ingredients

 
 Description
 Measurement
 Prep Instructions
 DistPart #

 BAR CEREAL COCOPUFF WGRAIN 96-1.42Z
 1 Each
 READY\_TO\_EAT Ready to Eat
 265901

### **Preparation Instructions**

Moal Components (SLE)

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		160.00	
Fat		3.50g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		105.00mg	
Carbohydra	ates	30.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		3.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	260.00mg	Iron	1.90mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Big Daddy Cheese Pizza**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40367
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS WGRAIN PRIMO 16 9-41.44Z	1 Slice	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	575522

# **Preparation Instructions**

No Preparation Instructions available.

### **Meal Components (SLE)**

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Slice

Amount Pe	r Serving		
Calories		360.00	
Fat		16.00g	
SaturatedF	at	7.00g	
Trans Fat		0.00g	
Cholestero		35.00mg	
Sodium		490.00mg	
Carbohydra	ates	35.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	441.00mg	Iron	2.10mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### **Broccoli**

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40417
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GCHC	1/2 Cup		610902

### **Preparation Instructions**

Steam broccoli, no lid, for 12 minutes and reaching a temp of at least 155 F.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.500	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		16.67	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		10.00mg	
Carbohydra	ates	3.33g	
Fiber		2.00g	
Sugar		0.67g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	23.33mg	Iron	0.67mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Veggie Pack Carrots / Celery**

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40150
School:	Brooks School Elementary		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL PETITE 4-5 RSS	1/4 Cup		768146
CELERY STIX 4-3 RSS	1/4 Cup		781592

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving				
Meat	0.000			
Grain	0.000			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.250			
OtherVeg	herVeg 0.250			
Legumes	0.000			
Starch	0.000			

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving			
Calories		20.21	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		61.51mg	
Carbohydra	ites	4.43g	
Fiber		1.98g	
Sugar		2.47g	
Protein		0.74g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	29.78mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### **Banana**

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40523
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	1 Each		197769

## **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

	Corring Cizor 1100 Zaon			
<b>Amount Pe</b>	r Serving			
Calories		105.00		
Fat		0.40g		
SaturatedFa	at	0.10g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		1.20mg		
Carbohydra	ites	27.00g		
Fiber		3.10g		
Sugar		14.00g		
Protein		1.30g		
Vitamin A	75.52IU	Vitamin C	10.27mg	
Calcium	5.90mg	Iron	0.31mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

# **Canned Mandarin Oranges**

Servings:	1.00	Category:	Fruit
Serving Size:	4.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40537
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND WHL L/S 6-10 GCHC	1/2 Cup		117897

## **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving	0.000
Meat	0.000
Grain	0.000
Fruit	0.500
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 4.00 Ounce

<b>Amount Pe</b>	r Serving		
Calories		90.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		10.00mg	
Carbohydra	ites	20.00g	
Fiber		0.00g	
Sugar		19.00g	
Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.00mg	Iron	1.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g				
Calories		79.37		
Fat		0.00g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholestero	l	0.00mg		
Sodium		8.82mg		
Carbohydra	ates	17.64g		
Fiber		0.00g		
Sugar		16.76g		
Protein		0.88g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	22.93mg	Iron	0.88mg	

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Stuffed Hashbrown**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-40585
School:	Brooks School Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBRN STFD EARLY RISER 4-6 MCC	1 Each		402126

### **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE)  Amount Per Serving		
Meat	1.000	
Grain	1.250	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

### **Nutrition Facts**

Serving Size: 1.00 Fach

Serving Size	5. 1.00 Lacii		
Amount Pe	r Serving		
Calories		230.00	
Fat		11.00g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero	I	70.00mg	
Sodium		450.00mg	
Carbohydra	ates	24.00g	
Fiber		3.00g	
Sugar		2.00g	
Protein		8.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.10mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### **ASSORTED POP TARTS**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41458
School:	Brooks School Elementary		

### Ingredients

Description Measurement Prep Instructions DistPart #

### **Preparation Instructions**

No Preparation Instructions available.

Meat         0.000           Grain         0.000           Fruit         0.000           GreenVeg         0.000           RedVeg         0.000           OtherVeg         0.000           Legumes         0.000           Starch         0.000	Meal Components (SLE) Amount Per Serving		
Fruit         0.000           GreenVeg         0.000           RedVeg         0.000           OtherVeg         0.000           Legumes         0.000	Meat	0.000	
GreenVeg         0.000           RedVeg         0.000           OtherVeg         0.000           Legumes         0.000	Grain	0.000	
RedVeg         0.000           OtherVeg         0.000           Legumes         0.000	Fruit	0.000	
OtherVeg         0.000           Legumes         0.000	GreenVeg	0.000	
Legumes 0.000	RedVeg	0.000	
	OtherVeg	0.000	
<b>Starch</b> 0.000	Legumes	0.000	
	Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		0.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ntes	0.00g	
Fiber		0.00g	
Sugar		0.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Apple**

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40521
School:	Hamilton Southeastern High School		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GALA MI 138CT MRKN	1 Each		569392
APPLE DELICIOUS RED 1-138CT MRKN	1 Piece		256662
APPLE GRANNY SMITH 113CT MRKN	1 Piece		582271
APPLE DELIC GLDN 125-138CT MRKN	1 Piece		597481

### **Preparation Instructions**

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.500	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		269.80	
Fat		0.60g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		3.90mg	
Carbohydra	ates	72.00g	
Fiber		12.30g	
Sugar		52.00g	
Protein		0.90g	
Vitamin A	207.36IU	Vitamin C	17.67mg
Calcium	23.04mg	Iron	0.45mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Strawberry PopTart**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41392

#### Ingredients

Description Measurement Prep Instructions DistPart #

PASTRY POP-TART WGRAIN STRAWB 1201CT 1 Piece 695890

#### **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		170.00	
Fat		2.50g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		115.00mg	
Carbohydrates		36.00g	
Fiber		3.00g	
Sugar		14.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	130.00mg	Iron	1.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Blueberry PopTart**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41398

#### Ingredients

 
 Description
 Measurement
 Prep Instructions
 DistPart #

 PASTRY POP-TART WGRAIN BLUEB 120-1CT
 1 Each
 865131

#### **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		180.00	
Fat		2.50g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		180.00mg	
Carbohydrates		38.00g	
Fiber		3.00g	
Sugar		15.00g	
Protein		2.00g	
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Cinnamon PopTart**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41390

#### Ingredients

Description Measurement Prep Instructions DistPart #

PASTRY POP-TART WGRAIN CINN 1201CT 1 Piece 695880

#### **Preparation Instructions**

No Preparation Instructions available.

Amount Per Serving		
Meat	0.000	
Grain	1.250	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

<b>Amount Pe</b>	r Serving		
Calories		190.00	
Fat		3.00g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		200.00mg	
Carbohydra	ates	38.00g	
Fiber		3.00g	
Sugar		16.00g	
Protein		2.00g	
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

# **Fudge PopTart**

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-41334
School:	Brooks School Elementary		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 120- 1CT	1 Each		452062

#### **Preparation Instructions**

No Preparation Instructions available.

Meal Compon  Amount Per Serving	ents (SLE)
Meat	0.000
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

# Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each Amount Per Serving

Amount Pe	r Sorving		
Amount Pe	i Serving		
Calories		170.00	
Fat		3.00g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		120.00mg	
Carbohydra	ates	36.00g	
Fiber		3.00g	
Sugar		15.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	130.00mg	Iron	1.80mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

### **Mashed Potato Chicken Bowl**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-40188
School:	Brooks School Elementary		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	1/2 Cup	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	12 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120
GRAVY CHIX RSTD 12- 49Z HRTHSTN	1/4 Cup	HEAT_AND_SERVE Convection: Place covered prepared product into 300°F oven for 30/u201340 minutes until center reaches 165°F. Conventional: Place covered prepared product into 350°F oven for 60 minutes until center reaches 165°F. Microwave: Place prepared product into microwave safe covered container. Heat on high approximately 2/u20133 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10/u201315 minutes or until center reaches 165°F, stirring occasionally to prevent scorching.	516309
CHEESE CHED MLD SHRD 4-5 LOL	1/14 Cup	READY_TO_EAT Preshredded. Use cold or melted	150250

### **Preparation Instructions**

In a 1LB boat, add 1/2 cup (#8) scoop mashed potatoes. Top with 12 pc popcorn chicken, offer 1/4 cup corn, 1/4 cup gravy, garnish with 1/2 oz (weight) shredded cheddar.

# Meal Components (SLE) Amount Per Serving

Meat	2.250
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	1.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		475.80	
Fat		19.52g	
SaturatedF	at	4.68g	
Trans Fat		0.00g	
Cholestero	ı	28.40mg	
Sodium		1543.20mg	
Carbohydra	ates	52.28g	
Fiber		5.00g	
Sugar		1.00g	
Protein		20.68g	
Vitamin A	109.00IU	Vitamin C	0.00mg
Calcium	114.72mg	Iron	2.78mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

#### Corn

Servings:	2.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-40418
School:	Hamilton Southeastern High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT SUP SWT RSTD 20 FLVRPK	1/2 Cup		319202
CORN CUT SWT 6-4 GCHC	1/2 Cup		610782

### **Preparation Instructions**

Prepare one of the corn options, 4oz per serving. Steam corn, no lid, until a temperature of at least 155 F is reached.

Nutrition Facts Servings Per Recipe: 2.00

Calcium

Meal Components Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		37.31	
Fat		0.37g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydra	ites	7.84g	
Fiber		0.75g	
Sugar		1.49g	
Protein		0.75g	
Vitamin A	0.00IU	Vitamin C	0.00mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

Iron

0.00mg

0.00mg

#### **Nutrition - Per 100g**

# **Veggie Pack cucumber / carrots**

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-39683
School:	Brooks School Elementary		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 6CT MRKN	1/4 Cup		592323
CARROT BABY WHL PETITE 4-5 RSS	1/4 Cup		768146

### **Preparation Instructions**

Slice Cucumber and Red Peppers. Combine in a Veggie Pack.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41 DEGREES F

Meal Components (SLE)  Amount Per Serving		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.250	
OtherVeg	0.250	
Legumes	0.000	
Starch	0.000	

Nutritio	n Facts			
Servings Per Recipe: 1.00 Serving Size: 1.00 Each				
Amount Pe				
Calories		16.28		
Fat		0.03g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholestero		0.00mg		
Sodium		24.50mg		
Carbohydra	ates	3.81g		
Fiber		1.18g		
Sugar		1.90g		
Protein		0.35g		
Vitamin A	13.65IU	Vitamin C	0.37mg	
Calcium	13.10mg	Iron	0.04mg	
*All reporting of TransFat is for information only, and is not used for evaluation purposes				

#### **Nutrition - Per 100g**